



# When they said repent, repent, I wonder what they meant--



standuponit  
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<https://standuponit.livejournal.com/>  
2010-08-17 23:07:00

MOOD:  nervous

MUSIC: Vast - Desert Garden



([https://www.livejournal.com/away?  
to=http%3A//www.flickr.com/photos/45206927%40N06/4903466172/](https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4903466172/)).

This is your humble servant preparing to serve green chile to his  
(ahem) friend's family.

Who are Mexican-American.

From New Mexico.

Just saying.



([https://www.livejournal.com/away?  
to=http%3A//www.flickr.com/photos/45206927%40N06/4902880807/](https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4902880807/))

...and the best part is, I had to make it mild, because her grandmother hates anything spicy.

At least Marti's mom is bringing the tortillas.

--safe--

(That's six pounds of tomatillos, by the way. If you were wondering.)



Random holiday cookie recipe is random.

"Peeling Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

Away with the dull drudgery of workaday tiday waves!

I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people




 [txanne](#)

[August 18 2010, 03:30:51 UTC](#)    [COLLAPSE](#)

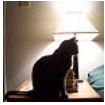
Melted in a slow oven?



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[August 18 2010, 03:36:15 UTC](#)    [COLLAPSE](#)

Roasted at 400 for about an hour. Then you puree it and use it as a base for your chili.




 [txanne](#)

[August 18 2010, 03:53:54 UTC](#)    [COLLAPSE](#)

I do miss tomatillos. Sigh.



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[August 18 2010, 03:55:36 UTC](#)    [COLLAPSE](#)

There are no tomatillos where you are?




 [txanne](#)

[August 18 2010, 04:04:50 UTC](#)    [COLLAPSE](#)

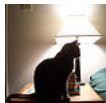
Nope. I mean, I was spoiled by getting them fresh at the grocery store, but I've never even seen them at the beautiful little farmers' market here. OTOH...I have fresh local stone fruits of every variety, more heirloom tomatoes than I can count, and a dozen kinds of Asian vegetables I'd never even heard of at home. So I'm not completely lacking in chlorophyll! Just a little homesick sometimes.



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[August 18 2010, 04:07:46 UTC](#)    [COLLAPSE](#)

But but but... I can even get them in DC!



 [txanne](#)

[August 18 2010, 13:56:26 UTC](#)    [COLLAPSE](#)

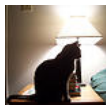
Big city with many kinds of people in it vs. very small town with 98% white people who think Taco Bell is Mexican food.



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[August 18 2010, 14:02:23 UTC](#)    [COLLAPSE](#)

We need a white people Mexican food re-education initiative, obviously.



 [txanne](#)


[August 18 2010, 16:43:19 UTC](#)    [COLLAPSE](#)

God, yes. I'm doing my part to tell people about the fabulous Thai place, at least!

 [djinnthespazz](#)

[August 18 2010, 04:20:07 UTC](#) [COLLAPSE](#)

You do like the bar set high, don't you?

 [standuponit](#)

[August 18 2010, 04:28:42 UTC](#) [COLLAPSE](#)


\*facepalm\*

The good news is, nobody made gagging noises.

 [djinnthespazz](#)

[August 18 2010, 04:32:50 UTC](#) [COLLAPSE](#)

Looks delish from here.

 [sprrhwk](#)

[August 18 2010, 05:50:13 UTC](#) [COLLAPSE](#)

Anything worth doing is worth doing on top of a mountain with both hands tied behind your back in a raging blizzard while being hunted by rabid stoats. :-D



 [trollcatz](#)

[August 18 2010, 05:47:14 UTC](#) [COLLAPSE](#)


Oh, come on--what does "nobody made gagging noises" really mean? Pleeeeeeeease?

 [antongarou](#)

[August 18 2010, 11:41:39 UTC](#) [COLLAPSE](#)

probably means that it disappeared slowly rather than instantly.



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[August 18 2010, 12:06:05 UTC](#) [COLLAPSE](#)

They ate it. They even said nice things about it. I think. Some of it was in Spanish. 0.0



 [trollcatz](#)

[August 18 2010, 16:40:47 UTC](#) [COLLAPSE](#)

You make it really hard to preen and strut over my best buddy's accomplishments from a distance. \*g\*



 [standuponit](#)

[August 18 2010, 17:03:08 UTC](#) [COLLAPSE](#)

Hey, I'm learning Spanish! A little. (Don't tell Dad, or he'll make me practice at work. Actually, if I have the cojones, Immersion Spanish Dad Style would probably not be a bad thing to take up. Even if I'd wind up with a Cuban accent.)

So Marti's family--when I say they're from New Mexico, I mean like, since 1598. It turns out (her grandma says) that they're descended from Juan Diego Alcantara, who arrived in Mexico *a whole twenty years* after Cortes. And Senora Alcantar says *that* family is descended from a Castillian knight who was given the village of Alcantara in Spain after winning it back from the Moors in the 12th century.

I'm not-dating North American *royalty*. 0.0

Since I'm pretty sure my ancestors from south of the Rio Grande were dirt-farmer peasants, and I can't chase my family further back than two generations without turning Duke loose to find family bibles, I admit I'm kind of fascinated.

They're such a... family, you know? Like the Andreolis. Or the Laus.



 **trollcatz**

August 18 2010, 18:28:38 UTC   COLLAPSE

Know whatcha mean. The Andreoli family stories have a pedigree like the cutting-the-legs-off-the-turkey-before-roasting-because-my-mom-did thing, only they remember *why* it happened and where the roasting pan came from originally and why Great-Grandpa Whatsisname got in trouble for giving it to his mother for Christmas.

If anyone in my family remembers stuff like that, they're not talking. :>P

Immersion Spanish a la Dad: The idea of Dad chewing someone out in Spanish terrifies me, for no reason I can explain. Would it really be worse?



 **standuponit**

August 18 2010, 18:37:42 UTC   COLLAPSE

I think it would carry an implication that he was too angry to do it justice in English. Which would be saying something, because it's not like English is a second language for him, exactly. They're... co-equal.

I'm gonna have to ask him, aren't I? Are you in? Everybody else in the office speaks it except the Cowboy, right? We could talk about him in front of his back.

Hah! I wonder if Dad has a different personality in Spanish. Sometimes people do. (Marti is more of a gossip in Spanish. And more of a flirt.)



 **trollcatz**

August 18 2010, 21:25:42 UTC   COLLAPSE

Does Mom speak it? I know she speaks some German and some French...



 [standupont](#)

[August 19 2010, 00:05:02 UTC](#) [COLLAPSE](#)

Oh, you know, she must not. I remember her asking Dad for help on a crossword puzzle question on the plane this one time.



[beccastareyes](#)


[August 18 2010, 13:35:24 UTC](#) [COLLAPSE](#)

Oh, that makes me hungry, and I just finished breakfast.

( The departmental salsafest\* is coming up -- I must be patient.)

\* Maybe. The professor that runs it is moving to Arizona in January.



 [standupont](#)

[August 18 2010, 17:04:12 UTC](#) [COLLAPSE](#)

Oh. Then you have to have one last bash, right?



[beccastareyes](#)

[August 18 2010, 17:11:25 UTC](#) [COLLAPSE](#)

I hope so. I also hope that someone else picks up the tradition, but by that time, there's more than better odds I'll be off doing post-doctorate somethings or other. There's nothing like 30 astronomers\* sitting around chopping enough vegetables to fill a Tupperware storage bin full of fresh salsa. While sampling chili and black bean soup.

\* And family, administrative staff, and assorted hangers-on.

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